



Prix Fixe Champagne Brunch

FIRST COURSE CHOICE OF:

CALAMARI FRITTI SPICY AIOLI, PARSLEY, LEMON

SHRIMP COCKTAIL COCKTAIL SAUCE

GARDEN MIX SALAD TOMATO, CUCUMBERS, ALFALFA SPROUTS, BALSAMIC DRESSING

TRADITIONAL CAESAR SALAD CHOPPED ROMAINE HEART, CAESAR DRESSING, HOUSE CROUTONS

CHICKEN TORTILLA SOUP DICED CHICKEN, AVOCADO, TORTILLA STRIPS AND QUESO FRESCO

CRAB CAKE 2OZ BAKED CAKE, SPICY AIOLI SAUCE

MAIN COURSE CHOICE OF:

SHRIMP SCAMPI LINGUINI SHRIMP, GARLIC BUTTER SAUCE

PAN-SEARED SALMON JASMINE RICE, SAUTÉED GREEN BEANS, CARROTS, LEMON BUTTER SAUCE

HALF ORGANIC ROASTED CHICKEN GARLIC MASHED POTATOES, ASPARAGUS, GARLIC PASTE

10 oz. USDA BONELESS RIBEYE USDA CHOICE, ROASTED ASPARAGUS, MASHED POTATOES, BORDELAISE

FILET MIGNON FAJITAS – FRESH PEPPERS, ONIONS AND GARLIC ON A HOT SKILLET

TRADITIONAL EGGS BENEDICT POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE, CANADIAN BACON

HUEVOS RANCHEROS TWO FRIED EGGS, BLACK BEANS, RANCHERO SALSA, CORN TORTILLAS, AVOCADO, PICO DE GALLO

BELGIAN WAFFLE POWDERED SUGAR, STRAWBERRY AND BANANA, MAPLE SYRUP

3 BLUEBERRY BUTTERMILK PANCAKES

DESSERT COURSE CHOICE OF:

NEW YORK CHEESE CAKE

STRAWBERRY CREPE

RASPBERRY CHEESECAKE

CARROT CAKE

MISSION INN BREAD PUDDING

FRUIT TARTE

\$59 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY

ONE GLASS OF HOUSE CHAMPAGNE, LAVAZZA COFFEE OR TEA INCLUDED

PRESIDENTIAL LOUNGE SPICY BLOODY MARY 12

Duane and Kelly Roberts, “Keepers of the Inn”

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server, if you have any food allergies.